

OBALO WINERY

D.O. Ca Rioja

Address: Carretera N232a Km26
26339 Abalos La Rioja

Website: bodegaobalo.com

Year of foundation: 2006

Average annual production: 200.000 bottles



BODEGAS OBALO

Sub-areas: Bodegas Obalo oozes the winemaking tradition of La Rioja as a result of its location in La Rioja Alta, in a village called Ábalos, which is among the villages San Vicente de La Sonsierra, Labastida, Samaniego and Párganos. These villages constitute the heart of a winemaking region considered to be one of the best in the world. It also benefits from the priceless influence of Sierra Cantabria, a mountain range that channels the Atlantic winds and mitigates the cold fronts from the north.

Vineyard: 2 ha of own vineyards and 40 ha of controlled vineyards

Location: Slopes in Sierra Cantabria, on terraces, facing the south and areas of the valley and in the undulations along the landscape

Altitude: Between 100 and 700 metres

Climate: Predominantly Mediterranean with a considerable influence from Sierra Cantabria, which mitigates the cold Atlantic winds

Average rainfall: 499 mm/year

Soils: Calcareous-clay soils made up of limestone, marl and sandstone. These soils are colour golden brown with a low-capacity for water retention that, in addition to the limited rainfall, produce low yields and a high quality grape with concentrated aromas and colour.

Age of the vineyard: Small old vineyards with an age range between 40 and 90

Pruning system: Gobelet-trained in a candelabrum formation with 3 branches

Plantation pattern: 2.5 m x 1.2 m

Plantation density: 3,300 vines/hectare

Average production: 4,000 - 4,500 kg/ha

Variety: Tempranillo

Fermentation vats: Small vats where wine can be made from each plot of land individually and where each grape can maintain its qualities

Ageing: 57 French oak barrels from different cooperages and with different chars, both new and reused once, twice and up to three times. This results in a slow integration of the wood's qualities that strengthens, without masking, the virtues of the fruit and widens the scope for employing different coupages



BODEGAS OBALO

PINTURAS 2009

DESCRIPTION: Pinturas represents the more Riojan side of Bodegas Obalo and reflects the traditional qualities of the local Tempranillo.

WINEMAKING DETAILS

GRAPE VARIETY: 100% Tempranillo

AGEING PROCESS: 12 months in oak barrels

ELLABORATION: The grapes are grown on vineyards from 5 to 30 years of age, picked manually and cooled down in a cooling chamber so they can be processed at a suitable temperature. They are sorted on two selection tables, de-stemmed and gently crushed. Following a malolactic and alcoholic fermentation, the wine is racked into barrels that have been used 4 or 5 times and it is aged for 12 months.

VIÑEDO:

AVERAGE AGE: 25 - 30 year old

SOILS: Calcareous clay soil with a large proportion of limestone. The cobbles and gravel provide the soils good drainage and water retention.

CLIMATE: It is Mediterranean with an Atlantic influence.

TASTING NOTES:

Medium-depth ruby-red colour. This wine has a high aromatic intensity, where greedy red fruits play the main role. It has a pleasant attack and is fresh on the palate; it has a fruity aftertaste with spice nuances arising from the wood.

FOOD PAIRINGS:

It is a perfect match stewed meats, steaks, Spanish tapas, and mature cheeses

ANALYSIS:

ALCOHOL: 13,5% vol.

TOTAL ACIDITY: 5.1 g/L (tartárico)

RESIDUAL SUGAR: 0.35 g/L

BODEGA OBALO was built in 2006, is situated right in the border with the Rioja Alta even though the majority of its vineyards are to be found in the Rioja Alavesa. The architecture of the winery with its harmonious gridded lines along with its cutting-edge installations reveals the youthful spirit of this project. Dominio de Atauta winery is part of Avanteselecta, a company which is made up of nine wineries, located in Spain's leading winemaking regions. Each one has a different personality but all of them share a common goal.



PRESENTACIÓN: 75cl.

BODEGA Bodega Obalo

D.O. Ca Rioja

AÑADA 2009

VARIEDAD 100% Tempranillo

CRIANZA 12 months in oak barrels